

Millionaire's shortbread

SERVES 24 * PREP IN 10 MINS * COOK IN 10 MINS
* COOL FOR 2HRS 20 MINS * VEGETARIAN

- * 250g plain flour
- * 75g caster sugar
- * 1 vanilla pod, seeds scraped out
- * 325g unsalted butter, softened
- * 150g light brown sugar
- * 2 x 397g cans light condensed milk
- * 350g dark chocolate



35p
PER SERVING

- 1 Make the shortbread by placing the flour, caster sugar, vanilla seeds and 175g of the butter in a bowl and rubbing together with your fingertips until the mixture resembles breadcrumbs. Press together until it forms a dough then press into a lined 20cm square tin. Prick with a fork and cool in the fridge for 20 minutes.
- 2 Heat the oven to 180°C/160°C fan/Gas 4 and cook the shortbread for 20 minutes. Allow to cool completely then return it to the fridge.
- 3 Place the remaining butter, light brown sugar and condensed milk in a saucepan. Bring to the boil, reduce to a moderate heat and cook for 15-25 minutes or until it turns a lovely caramel colour. Stir constantly.

- 4 When the caramel is ready, let it cool slightly then pour it over the shortbread and return to the fridge to cool completely.
- 5 Melt the chocolate and pour over the caramel. Return to the fridge and allow to set for 30 minutes. Cut into squares.

MORRISONS MAGAZINE TIP When the buttery caramel meets the bitter chocolate, it's quite magical...

Per serving: calories 357 (18%), sugar 36g (40%), fat 19g (27%), saturates 12g (60%), salt 0.1g (1.7%) of your guideline daily amount